

Food Establishment Inspection Report



Wichita Falls - Wichita County
Public Health District
1700 Third Street
Wichita Falls, TX 76301
940-761-7800

SITE NO. 242 **INV NO.** 1 **IR NO.** **DATE** 05/10/2010 **INSPECTION TIME** **INSPECTOR** Baxter, Mike

SITE INFORMATION

GOLDEN CHICK
3900 JACKSBORO HWY
WICHITA FALLS TX 76302
940-767-3527 Fax 940-767-2277

INVENTORY/MANAGER

Process 2

SERVICE TYPE/FREQUENCY

Permit Inspection
Permit Granted
Inspected 3 Times per Year

Violations: Critical - 1 Non-Critical - 2 Score: 97

CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|--------------------|---|----------------------|-------------------------|
| 25 | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3 | 05/10/2010 |

NON-CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|--------------------|---------------------------|----------------------|-------------------------|
| 28 | OTHER VIOLATIONS | 0 | _____ |
| 28 | OTHER VIOLATIONS | 0 | _____ |

CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|--------------------|--|
| 25 | Texas Food Establishment Rules Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: (A) smooth; (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (C) free of sharp internal angles, corners, and crevices; (D) finished to have smooth welds and joints; and (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and |

CODE **DESCRIPTION**

inspection by one of the following methods:

- (i) without being disassembled;
- (ii) by disassembling without the use of tools; or
- (iii) by easy disassembling with the use of handheld tools

commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.

(2) Paragraph (5) of this subsection does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.

(3) Cleaned in place (CIP) equipment.

(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:

- (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and
- (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and

To Wit: soft drink dispensers had mold /shelves in walk in are dirty (Corrected 05/10/10)

To Correct: This was corrected by cleaning the dispensers / The shelves in the walk in are dirty and need to be cleaned

NON-CRITICAL VIOLATIONS DETAIL**CODE** **DESCRIPTION**

28 OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit: water damaged ceiling tiles

To Correct: The damaged ceiling tiles in rear of business are to be replaced.

To Wit: back door not sealed

To Correct: Back door is to be sealed to prevent insects and rodents from entry.

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.

Mike Baxter, Public Health Officer

OWNER / MANAGER SIGNATURE

OWNER / MANAGER PRINT NAME